

MYKONIAN FARM RESTAURANT

ASSORTED MENUS CATALOG

BREAKFAST

Suggestion A

- Scrambled egg with tomatoes and feta cheese on toast with 2 grilled cocktail sausages
- Fresh orange juice
- Greek coffee
- Homemade jam, honey, butter
- 2 slices of bread, 1 small croissant, 1 slice of cake, 1 cheese pie

Suggestion B

- Cheese omelet, grilled bacon, potato croquets, grilled tomato
- Fresh orange juice
- Greek coffee
- Homemade jam, honey, butter
- 2 slices of bread, 1 small croissant, 1 slice of cake, 1 spinach pie

Suggestion C

- 2 fried eggs, grilled bacon, potato croquet, sauteed mushrooms, grilled tomato
- Fresh orange juice
- Greek coffee
- Homemade jam, honey, butter
- 2 slices of bread, 1 small croissant, 1 slice of cake, 1 mini dough with cheese

Suggestion D

- 1 plate of village cheese pie (200gr)
- 1 sweet crepe with apple, raisins, nuts and chocolate syrup
- Fresh orange juice
- Greek coffee
- 1 banana

BRUNCH

Suggestion A

- Scrambled egg with tomatoes and feta cheese on toast with 2 grilled cocktail sausages
- 1 small Greek salad
- Fresh orange juice
- Greek coffee
- Homemade jam, honey, butter
- 2 slices of bread, 1 small croissant, 1 slice of cake, 1 cheese pie
- 1 fresh fruit salad

Suggestion B

- Cheese omelet, grilled bacon, potato croquets, grilled tomato
- 1 small Greek salad
- Fresh orange juice
- Greek coffee
- Homemade jam, honey, butter
- 2 slices of bread, 1 small croissant, 1 slice of cake, 1 spinach pie
- 1 fresh fruit salad

Suggestion C

- 2 fried eggs, grilled bacon, potato croquet, sauteed mushrooms, grilled tomato
- 1 small Greek salad
- Fresh orange juice
- Greek coffee
- Homemade jam, honey, butter
- 2 slices of bread, 1 small croissant, 1 slice of cake, 1 mini dough with cheese
- 1 fresh fruit salad

Suggestion D

- 1 plate of village cheese pie (200gr)
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- 1 banana
- 1 fresh fruit salad

Mykonian Farm Restaurant

TRADITIONAL GREEK GASTRONOMY
ALA CART SERVICE

COOVER

- Bread Slices
- Shot of olive oil, caper & oregano

SALADS (per 4 people)

- Greek Salad
- Cretan Dakos salad
- Farm salad
- Legume salad (ospriada)

APPETIZERS

- Bouyiourdi surprise (spicy roast feta cheese with peppers)
- Fried cheese (saganaki) with fig jam
- Grilled mushrooms (pleurotus) with yogurt sauce
- Grilled vegetables with olive oil and balsamic vinegar
- Mykonian sausage with mustard and herbs

MAIN DISHES

- Soutzoukakia (meat balls) with mashed potatoes
- Grilled burger with fries
- Stew Veal with lemon sauce and village hylopites
- Fillet fish à la spetsiota with rice
- Fillet fish with wine and red saffron sauce
- Roast chicken with potatoes and herbs
- Traditional mousakas
- Traditional Pasticcio

INTERNATIONAL CASUAL DISHES

- Spaghetti Bolognese
- Spaghetti with Napoliten sauce
- Cheeseburger
- Club sandwich with chicken & bacon

DESSERT

- Walnut cake with vanilla icecream
- Orange cake
- Yogurt with honey or Greek spoon sweet

COCTAIL MENUS FOR EVENTS / Per Piece

- Dessert spoon with fish roe salad and one shrimp
- Dessert spoon with prosciutto and chutney fig
- Shots of lentil salad
- Shots of beetroot salad with nuts
- Spring rolls with bittersweet sauce
- Eggplant patty
- Feta cheese sticks
- Small chicken souvlaki with bbq sauce
- Small meatball souvlaki with kasseri cheese
- Mini Cretan dakos rusk
- Humus & falafel
- Salmon tortilla with Philadelphia cheese
- Various Sweet flavor shots

**MENU 01
FOR GROUP**

- Coover / bread
- Greek salad
- Tzatziki sauce
- Roast chicken with potatoes and mustard, lemon and honey sauce
- Halva in a bowl with chocolate syrup

**MENU 02
FOR GROUP**

- Cover / bread
- Greek salad
- Appetizer with eggplant salad, tzatziki sauce, stuffed vine leaf and cheese pie
- Traditional moussaka
- Walnut cake with vanilla ice cream

**MENU 03
FOR GROUP**

- Cover / bread
- Cretan Dakos salad
- Spinach pie with yogurt
- Soutzoukakia (spicy meat balls in tomato sauce) with mashed potatoes and vegetables
- Walnut cake with vanilla ice cream

SUGGESTIONS FOR INDIAN MENUS

MENU No1

- TIKKA CHICKEN
- BASMATI RICE
- RAITA SALAD
- NAAN BREAD
- SWEET

MENU No2

- CHICKEN MASALLA
- CURRY BEANS
- POTATOES WITH SPICES
- INDIAN DAL
- NAAN BREAD
- SWEET

MENU No3

- LAMB BIRYANI
- MIXED RICE
- RAITA SALAD
- VEGETABLES WITH CURRY
- KOFTA
- NAAN BREAD
- SWEET

SUGGESTIONS FOR SEA FOOD MENUS

MENU No. 1

- GRILLED SEA BASS WITH CAPER SAUCE
- FRIED SQUID WITH PESTO SAUCE
- FISH ROE SALAD
- SUMMER SALAD
- WON TON WITH SHRIMPS & VEGETABLES
- HALVA WITH CHOCOLATE SYRUP

MENU No. 2

- FISH BREAM WITH SPINACH AND WITH WINE & SAFRAN SAUCE
- MARINATED ANCHOVY WITH CHILY
- CHERRY TOMATOE AND BASIL PESTO SALAD
- SHRIMP COCKTAIL WITH WHISKY SAUCE
- OCTOPUS WITH TRADITIONAL FAVA (SPLIT PEAS FROM SANTORINI)
- YOGURT WITH HONEY AND WALNUTS

Mykollan Farm Restaurant

SUGGESTIONS FOR VEGAN & VEGETARIAN MENUS

MENU No. 1 / VEGAN

- TOMATOES & PEPPERS STUFFED WITH RICE AND RAISINS
- ROAST POTATOES WITH SPICES
- SUMMER SALAD
- SPRING ROLLS WITH VEGETABLES & SWEET AND SOUR SAUCE
- MINI PITA BREAD WITH OLIVE OIL AND OREGANO
- JELLY WITH FRESH FRUIT

MENU No. 2 / VEGAN

- STEW GREEN BEANS IN VIRGIN OLIVE OIL
- DOLMAS WITH LEMON SAUCE
- CHERRY TOMATOE AND BASIL PESTO SALAD
- GREEK SPINACH PIE
- MINI PITA BREAD WITH OLIVE OIL AND OREGANO
- CHOCOLATE SUFFLE WITH CARAMEL SAUCE AND FRUIT

MENU No. 3 / VEGETARIAN

- VEGETABLE LASAGNE WITH TOMATO SAUSE
- VILLAGE CHEESE PIE
- TRADITIONAL TZATZIKI (YOGUHRT AND GARLIC)SAUCE
- GREEN SALAD WITH POMEGRANATE BALSAMIC DRESSING
- DOLMAS WITH LEMON SAUCE
- MINI PITA BREAD WITH OLIVE OIL AND OREGANO
- DESSERT